

THE HERALD'S PAGE FOR EVERY WOMAN

FATE OF DRAMA IN WOMEN'S HANDS

Wise Managers Cater to the Feminine Sex.

BACKBONE OF ALL AUDIENCES

Washington Would Help Vanish Immoral Plays and Suggestive Jokes by Indicating Their Displeasure and Lack of Approval in Withholding Their Applause.

By RUTH CAMERON.

"The fate of American drama is in the hands of American women."

This is the statement of a leading New York theatrical manager.

It is founded on an accurate count made at the doors of five large New York playhouses for one week.

The proportion of women at the nightly—mind you, not the matinee, but the evening performances of those playhouses was from 65 to 85 per cent.

That means that we, the women of America, are the backbone of the dramatic audience, and that consequently plays are written and staged with an eye to putting us to sleep.

Just as much as if we went to the manager and said: "This is the kind of play we like and this is the kind we won't tolerate."

Such a big one and so widely diffused, unfortunately, that it is difficult for women as individuals to realize just how they can put their shoulders to it.

At an afternoon tea the other day I heard a certain play being discussed.

It is the kind of play at which the American woman most emphatically ought to turn her thumbs down.

And yet the women who had been to the play praised the acting in such glowing terms that half a dozen other women avowed their intention of attending.

"Of course, it's not a play for children," my dear," said one of the women who had seen it. "But you are old enough and know enough of the world not to mind that sort of thing, and the acting is really splendid."

I don't absolutely know the outcome, but doubtless the ladies went and their dollars decided the mighty voice of the box office that told the manager that this was the kind of a play American women liked.

And doubtless, now he is looking about for other plays of that type, and if he puts his star on in one year it will be at the request of the American women.

The manager of one of the biggest vaudeville circuits in this country has learned from his stages all mother-in-law jokes, because women don't like that sort of thing.

You see, every woman that withheld her laughter helped banish that joke.

If they would, they might do the same for all the infinitely more objectionable jokes founded on drunkenness that are tolerated everywhere on our stage. And in my mind they could scarcely do a greater thing for their country.

By making the jokes on the stage which make light of drunkenness and immorality fall by failing to laugh at them.

By never attending intentionally immoral plays and musical comedies whose sole object is their indecency of dress and suggestion, no matter how good the singing or how excellent the acting.

By not advertising those plays, by talking about them, even against them.

By giving hearty support and applause to wholesome plays and clean vaudeville.

These are some of the ways in which you, an individual woman, can rightly play your part as owner of the American stage.

RIBBON EMBROIDERY AGAIN THE VOGUE

Used for Bandeaux Hats and Dressing Trimming.

Ribbon embroidery is a form of ornament much seen in the Washington shops just now. In fact, it is all the rage again.

The ribbon may be silk, satin, velvet, or even tinsel.

It is used for hair bandeaux, on hats, and for trimming dresses.

It is worked with silk, with narrower ribbon, with beads and with metal threads.

Pretty belts are made of gold ribbon worked with ribbon embroidery, on hats, and for trimming dresses.

The ribbon used for the trimming in this case is pompadour or Dresden about one-fourth inch wide.

In a flower design, the larger flowers may be worked with crinkled or crepe ribbon.

In doing this work, be careful not to draw or turn the ribbon while sewing it.

Can Be Made from a Towel.

A simple and useful combing jacket or pelignoir may be made from a good towel. Divide it into four even parts; cut off the two of these parts nearest the ends and sew them at right angles to the central portion. Sew tape where the pieces join to tie the pelignoir on.

THE LONG-TAILED FROCK A CONSERVATIVE GARMENT

Paris dressmakers have reported to us the trouser gown, but the long-tailed frock is not of the same ilk. On the contrary, it is a safe, sane, and conservative garment which exploits a new and sensible idea.

In this style of frock there is an extra gore, as it were, in the back of the skirt. This gore is sewed like the rest into the belt, but it is loose everywhere else, like the long-tailed frock coats once fashionable for men. It reaches entirely to the bottom of the skirt.

Needless to say, it is of the same fabric as the rest of the garment. The advantages of this extra gore are manifold. The back of the skirt is always the first part to wear out. With the back gore thus protected, the life of the skirt is doubled, as when the former is worn out it can be removed.

PEASANT EFFECT IS SMART LITTLE FROCK



GIRL'S DRESS.

There is no escaping the peasant effect in dress, and the little frock illustrated shows one of its adaptations.

The waist has the opening at one side and the skirt sleeve is cut in one with the sides of the bodice. In the back is a small box pleat. The skirt is cut pleated all around, with a flat panel in the center of the front.

Cashmere, cheviot, serge, challis and many other fabrics will make up nicely in this style, and braids will make an effective trimming.

The pattern No. 5304 is cut in sizes 4 to 12 years. Medium size requires 2½ yards of 44-inch material and ¾ yard of braids to trim as pictured.

The above pattern can be obtained by sending 10 cents to the office of this paper.

CASSEROLES ARE IN HIGH FAVOR

In Reach of the Economical Homemakers.

SINCE PRICE HAS COME DOWN

Curried Chicken, Stewed Chops with Tomatoes Among the Many Successful Casserole Recipes—Anything that Requires Slow, Gentle Cooking.

Fireproof casseroles are coming more and more into general use, and have gone down so much in price that they are now quite in reach of even those housewives who have to be very economical.

They can be obtained in all shapes and sizes, and even in artistic designs. They are so useful that a "casserole" should find a place in every kitchen.

Everything can be cooked in a casserole—meat, fish, vegetables, or fruit—in fact, anything that requires slow, gentle cooking. The flavor of any meat to be cooked is always far superior if cooked in a casserole to what it is when done in a metal saucepan, and the slow cooking does not harden the meat.

Some Advantages of a Casserole.

1. Little heat is required.

2. It may be cooked either on the stove or in the oven.

3. The contents will be cooked very gently, and thus cheaper, and tougher joints may be used with excellent results.

4. The ingredients may be put together in the casserole and allowed to stand for hours in it before cooking without spoiling in the very least degree.

5. The stew, etc., may be left to get cold in the casserole; in a saucepan it would have to be turned out. The stew can be served in the casserole, thereby securing it being " piping hot."

Curried Chicken.

One chicken, two heaping tablespoonsful of butter, three small sliced onions, two cupsful gravy, one tablespoonful of curry powder, one tablespoonful of flour, one apple, four tablespoonsful of cream, one teaspoonful of salt, and one tablespoonful of lemon juice.

Put the butter into a saucepan with the sliced onions, the chicken cut into small joints, and the apple peeled, cored, and chopped. Fry it a pale brown, and then add the curry powder, cream, salt and a little of the gravy, and stir this into the butter.

Put the rest of the ingredients in a dish, and rather more than half an hour, and just before serving add the cream and lemon juice. Serve with plain boiled rice heated lightly on the top. The stew can be served in a dish by itself.

About two pounds of neck of mutton, one pound of tomatoes, one small Spanish onion, one carrot, a little stock or water and seasoning of salt and pepper. Cut the mutton into small neat chops.

Then there are those of us whom unkind nature has made more beautiful coming than going. The extra gore will be really welcome here, doing much to correct uneven hips, etc.

It may be objected that this extra gore will soon become mussed and rumpled. But this may be avoided by sewing into the ends two flat lead weights, such as those used for keeping down the skirts of light silk or wool gowns. Be sure that the gore is sewed flat to the belt, so that there is no "bunchiness"—the only other objection to the new style.

And, as a final argument in its favor, it gives a finishing touch to the simplest little frock, where no trimming is desired.

The two exclusive models I have seen were, one a royal blue velvet and the other a plain cinnamon-colored linen, and both were charming.

Little Tales of Motherhood

By JULIA CHANDLER MANZ.

"All that I am, or ever hope to be, I owe to my mother."—ABRAHAM LINCOLN.

John had gone out on the vacant lot one afternoon at Laddie's call to help him in a game of ball. I followed to look on, for there is nothing so splendid in my eyes as the eager faces of boys playing baseball. The two sons of the Mother-of-Five were there. At 6 o'clock they were getting ready to go home, when John stopped them.

"Don't go right in the middle of the game, boys," he said.

"Got to," they told him. "We promised mother to come home at 6."

And home they went, as cheerfully as though they were not leaving the game at its most exciting point.

"They are the most dependable boys I ever saw," remarked John, as we sat discussing the matter after dinner.

"They don't lie," I said.

"But most boys stretch a point now and then," he assured me.

"Would you want Laddie to?" I asked.

"No, of course not." Certainly he didn't want Laddie to, but then, he said, it was unreasonable to expect a boy to leave a game of ball right in the middle just to get home at a set hour. He thought the Mother-of-Five a little strict on certain points, perhaps a trifle exacting.

"It is not because she expects in this world to do it anyway. They have never learned the other way."

"What is the other way?" asked John.

"The lying way," I answered him.

"I think you are making a mountain out of a mole hill."

"No; I am not. But give them time to accumulate, the one upon the top of the other, and mole hills will make a mountain," I said.

"And the reason they have not learned to lie is that there is no one to teach them. The Mother-of-Five doesn't lie," I went on.

"Of course not!"

"Some mothers do," I assured him. He looked at me incredulously.

"If mother leaves a child at home, telling him not to leave the house until her return, promising to be back in twenty minutes, and stays two hours, while he waits and wonders and is lonely, isn't it a breach of faith?"

When she tells her small daughter that she may have her little friend for dinner, and afterward says it will not be convenient, doesn't she inflict an unnecessary disappointment and also lie? When she promises to mend a ball to-day, and for no good reason, puts the task off until to-morrow, keeping the anxious boy waiting a day, do you think it is calculated to make him respect her word or an example likely to inspire him to fulfill his promises to others? She may not know it at the time, but he weighs her in the balance and finds her pithily wanting.

The eyes of one's children look right through one and read the naked soul.

"The Mother-of-Five lied once. It was when the oldest was six. It was a beautiful spring evening, and she had told him that he could stay out on his skates until 7. Afterward she decided to go out for the evening, and wanted to get him to bed. So she called him to come in at ten minutes to 7."

"It is time to come in now," she told him.

He came, believing. Then he looked at the clock and saw. He didn't say a word, but the Mother-of-Five knew that strange things were going on in his mind. She could hardly bear the reproach in his eyes when they traveled from the clock to her face.

A few evenings later, when he had promised not to go beyond the corner, as he must "come in at 7," he went farther away. At 7 he was not in sight. At 7:15 he came in breathless.

"It is a quarter past," said the Mother-of-Five.

"It was ten minutes to the other night," said the boy. He had no intention of being impertinent, but he did have an intention of justifying his breach of faith.

It simply meant that he could break his word to her with impunity if she could break her word to him.

"I am interested to know if she was just and generous enough to own up," said John.

"That they were both wrong, yes; she first and he last. Then they promised each other to be forever faithful in the little things which have as their backbone the same principle as the big things."

"And they have each kept their word."

ANSWERS TO QUESTIONS ASKED BY HERALD READERS

EDITOR'S NOTE.

Answers to all questions sent to this department will be printed in regular order.

Where a question involves the names of business firms or is of too personal a nature to be answered here, a self-addressed, stamped envelope must be inclosed for reply by mail.

Readers desiring immediate information in matters of etiquette, or household perplexities, may telephone their questions, and they will be answered immediately, where it is possible to do so.

Questions which require research may take several days for answering.

Grevel Stitches.

Embroidered Grevel stitches is sometimes called outline or stem stitch, as there are so many ways of working it, the result being almost the same. That is why so many workers are confused. It is always worked on a single line, the stitch on the wrong side forming a back stitch.

Bring needle to right side of material, take a stitch, bringing the needle back with a back stitch to the right side of the material, midway and close to the left side of first stitch. Repeat indefinitely.

Stitches must be of equal length and the needle always brought up on the same side of each succeeding stitch. An even line may be insured by bringing the needle, when finishing back-stitch, cut from the piece when forming the last stitch.

Baby's Feet.

Young Mother: A baby's feet should never be cramped with short shoes, even trimming off all but a narrow rim of fat. Fry them quickly for a few seconds on each side, then put them in a casserole with the tomatoes, carrot, and onions, cut in slices, and pour in one cupful of stock or water. Put on the lid, and let the contents simmer gently in the oven for one and one-half hours. Lift the chops onto a hot dish, and keep them warm while you turn the tomatoes, etc., through a sieve.

Reheat this puree, as it is called, if it seems too thick, add a little stock or water and a little meat extract. Put the cutlets back in the casserole, see that the gravy is nicely seasoned, pour it over them, let them heat thoroughly through, and serve in the casserole; or, if preferred, arrange them on a hot dish, and pour the gravy over.

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though it does not walk. See that the shoes are plenty long and well fitting. Short shoes could force the toes back and permanently injure the little feet.

Hair Dressing.

Daisy C. One of the latest styles from Paris gives the soft pompadour, with three little switches fastened together with shell pins, and just dust around the head, with puffs and curls in the center.

Feeding Baby.

Mrs. L. K. The general rule for feeding young infants is every two hours, but if the child is sleeping do not waken to feed. All young infants require a great deal of sleep, which is better than food.

After a Shampoo.

Mary B. Hair is unmanageable after a shampoo because the soap and water remove all the oil from the hair. If a very little pomade is rubbed into the scalp after the hair is dried and before brushing, the hair will be more glossy and manageable.

Steamed Sui Pudding.

Housekeeper: One cup of chopped walnuts, one-half cup each of raisins, currants, molasses, white sugar, and chopped meat, one egg, small cup of milk. Sift one-half teaspoonful each of baking powder and baking soda with one cup of flour. Add one-quarter of a teaspoon each of cinnamon, cloves, and nutmeg, mix all the ingredients and steam for three hours.

My plan for steaming is to set the colander over the top of a pot which it fits, cover the colander with a cloth, put in the pudding mixture and cover with a pie plate, and keep the water boiling steadily in the pot underneath puddling.

Prospective Bride: Announcement cards are posted on the day of the wedding. After the ceremony has been performed, the "at home" announcement should be on a separate card.

Here is the proper form for the wedding announcement:

Mr. and Mrs. J. P. Jones have the honor of announcing the marriage of their daughter

to

Mr. Harry O. White.

on Thursday, March 23, 1911, at St. George's Chapel.

Introduction at Sea.

Henry R. Formal introductions are really not necessary at sea. The utter lack of conventionality in the life makes this ceremony non-essential, although it is not always dispensed with. Of course, it is necessary for one to be able to decide whether a continued association with the person presenting himself is advisable.

The woodwork on upholstered pieces is generally of the varnished variety. To keep this spotless one should treat it weekly with furniture oil, which is composed of one part of turpentine, one part of benzine, and two parts of crude oil.

Slightly dampen a rag with this mixture and after rubbing over briskly wipe off with a soft lintless cloth.

Your upholstered pieces will take on new life with this process.

THE WIDOW OF M. CURIE IS A FAMOUS CHEMIST

Mme. Curie, the famous chemist, and widow of M. Curie, with whom she was the joint discoverer of radium, has, in collaboration with M. Debiere, just succeeded in obtaining pure radium.

What is commonly called radium is in reality salts of radium. Pure radium has never before been isolated. Mme. Curie and M. Debiere obtained the radium by electrolyzing common radium and amalgam, which was then transferred to an iron disk placed in a quartz tube, in which a vacuum had been created.

In distillation was then made in an atmosphere of hydrogen, which had been purified by a special treatment, as ordinary hydrogen affects the metal.

At about 700 degrees the distillation was finished, no mercury remained, and instead the discoverers found a layer of brilliant white metal. Pure radium was discovered.

Mme. Curie hastened to place this speck of radium thus obtained in a glass vacuum tube, safe from the influence of the atmosphere. The report of the discovery was presented to the Academy of Sciences.

Flower Hats.

For the "between season" many of the smart shops are showing charming little hats of flowers and blossoms.

They are in the close fitting turban shape and the hats themselves are made up entirely of artificial blossoms. Violets, apple blossoms, hyacinths, small red geraniums, and other unnameable flowers and posies are used to make the hats.